NEW ENGLAND FARMER.

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ORIGINAL PAPERS.

FOR THE NEW ENGLAND FARMER.

SILK.

MR FESSENDEN—The manufacture of that noble article, silk, which has engaged lately the attention of Government, is one of the greatest importance; that produce alone will make a nation wealthy. Italy, though frequently laid waste by war, has needed but few years' respite, to repair its losses and rank again among the rich; owing chiefly to the quantity of silk made there. No other nation consumes so great an amount of foreign woollen and cotton goods and hardwares, in proportion to its population, for which they pay altogether with their silks and oil, but chiefly with their silks.

The Italians hold the silk trade as a noble and privileged employment, on that account their noble families engage in it, who would be looked upon as degraded if they were concerned in mercantile affairs of any other denomination. Thus an immense capital has been engaged in the filatures, and developed that branch of industry to a very great extent. The cocoons are raised by the peasantry and carried for sale to the open markets as other articles of produce. There they are bought up by those individuals who keep filatures, where the cocoons are wound into raw silk, and the importance of the filature is known by the number of boilers which they keep at work.—Some of those establishments are of great magnitude and will turn out yearly several hundred bales of raw silk. The fineness of the silk is known by the number of cocoons wound into one thread. The finest silk is made by winding together the threads of four cocoons, and is made in Piedmont and in the State of Genoa. The coarsest is made in Calabria and Sicily, it will take the threads of 20 to 60 cocoons. Two threads of raw silk being thrown together make a warp, and if by the machinery each thread receives a separate twist, beside the twist which unites them together, it is denominated an organzine or thrown silk.

The machinery which works silk into organzines is complex, and very expensive, it works by water. The most perfect Organzine Mills are to be found in Piedmont; in 1800 there were one hundred and eleven great Organzine Mills in Piedmont owned by fifty-one companies, and they manufactured in common years 4662 bales of Organzines of 160 lbs. each. Besides those were many small mills, which together might turn out annually several hundred bales. There are also a number of mills in Lombardy, and in the Venetian States, at Bergamo and Brescia, but the organzines they make are much inferior to those of Piedmont. The fineness of a Piedmont organzine is determined by the weight of a certain number of yards, and it is denominated by the number of grains which they weigh. The finest organzine which is made, is 18 to 20 grains, and goes by that name: the coarsest seldom exceeds 40 to 45 grains; the precision with which business is conducted, is such, that the produce of each mill is of the same fineness and quality from year to year, and contracts for purchases are made many months before the delivery can take place, upon the confidence of receiving the accustomed quality without fear of disappointment, so alive are they to the necessity of keeping unblemished the reputation of their filatures. The difference of value between the finest & the coarsest organzine is about thirty per cent.

It is worthy of remark that as you descend south into Italy, the inhabitants are found to be more bigotted and ignorant, and in the same proportion the quality of the silk becomes more inferior, until that of the kingdom of Naples and Sicily, compared to the silks of Piedmont, looks almost like pack thread. The effect of the climate is not less remarkable; the northern silk is the strongest and the most elastic; that of the south the most porous, soft and brilliant. The silk of Piedmont has the best staple, and there, what is raised on the high hills, where the air is lively, is much superior to that of the plain. The nature of the waters has also a great influence on the quality of the silk; limpid, soft, quick waters are very favorable.

The manufacture of silk has been attempted at various periods in Switzerland, and to this day some very excellent is made in the canton of Zurich. Some sixty years ago the thing was attempted at Geneva, and very good silk made, but the industry of the country running in a full stream upon the watch manufactory, and printing of calicoes, the new undertaking was but faintly pursued and the mulberry trees left at last to encumber the ground. Some idea of the immense wealth which Italy receives by her silks may be formed from nine months' importation into London, in the year 1799, from the ports of that country, which was no less than 337202 lbs. of organzines, and 97735 lbs. of raw silk; at the present time there is no doubt but the English market requires a much less quantity of Italian silk, because their filatures in Bengal have been so vastly improved as to satisfy their wants almost completely. About sixty years ago the Bengal silks were very coarse and inferior; they were reeled in skeins of an enormous length, which required extra machinery to wind them.

The East India Company being desirous to introduce the Italian system in their filatures, they took into their employ a Mr Baumgartner of Geneva, who had been superintendent of a large filature in Piedmont, he went to India, and being a man of great activity and intelligence he made considerable progress in effecting the views of the Company. However the climate did not suit his constitution, and he was under the necessity to return, and was succeeded by his friend and townsman Mr Wiss. These two men laid the foundation of that surprising progress which the company's filatures have made, and furnish them now with silks equal to any of European growth. They both retired to London, each with a life annuity of eight hundred pounds.

When the government of the United States get to be in full earnest about introducing with us the growth of silk, they will, no doubt, find it to be the quickest and most effectual way to form a national silk establishment at Washington, or some other central situation, with plantations of mulberry trees, and a filature under the most approved system; they will then want a man to superintend the whole, and that man should be the best informed and the most intelligent which could be found in the filatures of Piedmont. And his feelings, permanency and ambition, should be made to concentrate by bringing him over the Atlantic on a golden bridge; If the whole expense of such undertaking should be one million of dollars, it would be after a while but a trifling percentage upon the happy results all over the union. Such establishment would become a model for erecting other filatures, and the head quarters for information for all the minutiæ belonging to the business of rearing and making silk.

In Italy it is the custom to get the moth to deposit her seed on small pieces of scarlet cloth, and when the appointed time comes, the women place these pieces of cloth within their bosom. The genial warmth after a certain regular number of days brings the seed into life. If the mulberry leaves happen not to be developed yet, they make use of young lettuce, but that food will not suit the worms long. It is apt to give them a relax which destroys their life.

The best soil to raise the White Mulberry is a deep loam, not too dry, and if it is new land, or if old, well manured, the growth will be the quicker. The most easy way of making a plantation is, after laying out such piece of soil, and preparing it properly, to open shallow drills at ten feet distance from each other, then cutting some pieces of rope of the same length as the drills, and after filling the hand with some ripe fruit to rub it over the rope, so that the fruit and seeds should stick round it. Then place such a piece of rope into each drill, cover it over, and close the ground well either with a hand roller, or with the hoe. The best kind of rope to use should be one made of loose yarn, and if the plantation should happen to be made in spring, the dry seed could be mixed with some gelatinous matter, such as thin paste made of wheat flour or rye meal. When the young plants come up they should be thinned to a proper distance, preserving those which appear most vigorous. They should be kept free from weeds, and hoed frequently. Potatoes or other vegetables might be cultivated between the rows. The second or third year the plantation might be ready for moderate use, and the sickle used to gather young shoots as they are wanted.

After the plants are cropped new shoots will soon come up, and by proportioning the plantation to the number of worms intended to be kept, the first row might be ready for a second crop by the time that the sickle had gone over the piece.—These matters experience will determine, and they will vary according to the soil and the climate of the spot where the filature is to be established. This mode of planting is most suitable because it saves the tedious and slow operation of picking leaves from the trees, and using of ladders and baskets.

These notes I offer you, sir, with some diffidence, because they are the recollection of information obtained many years ago, but slight as they are, the business with us being new, they

may perhaps amuse some of your readers. I shall close by offering it as my opinion that when the United States come to be a silk growing country, which will be in the course of a few years, New England will turn out the silk of the best staple, the most even, the most clean, the most perfect, because of her hills, of her pure and lively waters, of her clear and healthy atmosphere, and of the industry and intelligence of her inhabitants. The Southern States will make most in quantity; the warp and organzine mills requiring curious machinery will be seated in New England, and also there the manufacture of silk goods, which are delightful articles for summer's wear, and well adapted for the trade with the South American republicks.

With good wishes,

I am respectfully your friend,

Weston, Feb. 1827. J. M. G.

WATER PROOF SHOES AND BOOTS.

Mr Fessenden—I perceive that the subject of water proof shoes and boots is going the rounds of the public papers. Having some knowledge on this subject, I feel constrained to lay it before the public through the medium of your useful paper. More than three years since I endeavored to find some menstruum that would dissolve the *India Rubber.* There are several that will effect this object in a very small quantity, or proportion, but the most active and powerful that I have tried is the oil of turpentine. I put about two ounces of the gum into one of the largest size bottles used for Day and Martin's blacking, with about a gill of the oil, and placed in a steam heat. It dissolved in about two or three days, and when dissolved was about the thickness of molasses in cold weather. I applied it to my boots with a painter's brush.—The first coat soon dried in; I applied a second, a third, and a fourth, until the leather was completely saturated. I set them away, and when they were dry, I applied the sponge blacking, used by harness makers, to prevent the glutinous qualities of turpentine from collecting the dust.—After a short time, I applied the common blacking, and the leather received a beautiful polish and remained smooth and pliable. I could easily walk in the water without having the upper part of my boots water soaked. The small quantity of the oil contained in gum, produced no bad effects upon the leather. I wore these boots longer than I ever wore a pair before. They have been twice new soled, and the third pair of soles is nearly worn out, and the upper leather has never cracked in the least, but is now in a firm state and will resist water as well as when the gum was first applied. With a little attention in making, a gentleman may have his shoes or boots entirely proof against water. I would recommend the following. Dissolve the Gum Shellac in alcohol to about the consistency of thin molasses; take a piece of felt hat, not very closely worked and fill it with the gum, so that it will take in no more; let this be put between the soles of the boots or shoes when made; take a piece of cotton cloth and also saturate this with the mixture above mentioned, and put it between the side lining and the outside of the boot. Then when the boots are completed let them be filled with the preparation of the India Rubber, and they will withstand the water for twenty-four hours or more. The Shellac is impervious to water. I have a pair of boots prepared in this way, and I walk in the water without the least inconvenience. The additional expense is not twenty cents, and I presume that any shoe maker would furnish them for fifty, and consider himself well paid for his trouble.

I am satisfied from experience that the small quantity of the oil of turpentiue, required to dissolve the gum, will not injure the leather; but if any person doubts this, or dislikes the smell of it, (which only lasts for a few days) the oil can easily be washed out with alcohol. I have a bottle full of the pure gum, from which I separated the turpentine, and I occasionally apply it to my boots and shoes; It makes calf skin shoes as soft and pliable as the prunella.

UNPROFITABLENESS OF VINEYARDS.

Mr Fessenden.—The project of raising our own wine in the United States, has been quite a favorite one with some persons. I have always doubted its policy, if not its utter impracticability in the Northern States. One of my principal objections, however, was, that I did not approve the policy of forcing a culture which was not well adapted to our soil and climate, when other nations could supply us with much better wine than we could produce, at one half the expense it would cost us to make it.

I was not, however, aware, that in the most favourable countries for producing wine, it was considered a dangerous, and on the whole very unprofitable mode of investing capital. Brissot de Warville must be well known to all politicians of fifty years of age, but as he may not be known to others, I would say, that he was one of the ablest and most distinguished men among the French revolutionists—so much so, that his faction was called by his name, Brissotines. He was an eloquent and sensible man—tolerably well acquainted with our country and extremely partial to it and to its institutions.

As he was called a Girondist, I presume that he belonged to the department of the Gironde, (the region of the finest wines of France) probably represented Bordeaux in the National Convention.—He must of course have been intimately conversant with vineyards, and the profit or loss of them. Indeed it will be seen that he speaks with authority. In a work of his published in 1787, he discusses the question whether the United States can produce wine—good wine—and expresses his opinion that in some southern parts *we can.*—Indeed he seems to have no doubt about it, but he proceeds to caution us against the introduction of the culture, and the following are his arguments. They seem to me to deserve great weight not because he says them, as he might feel an interest in dissuading us from the culture of the vine, but because they seem to be founded in good sense.

"The culture of the vine, says Brissot, in *all* countries in which it exists has made a *large* proportion of the population wretched, and a *few* rich. The long and very considerable advances which this culture requires, for its preparation, preservation and sale of the produce have confined all the good vineyards to the rich capitalists, who not cultivating the land themselves, pay the real cultivator very small wages.

"Would it be believed that an *abundant* crop of wine is the most disastrous both to the owner of the land and the labourer employed? In fact the expense of harvesting is increased while the price of the production is lessened. There is much more labour required and at a greater price—you must increase the number of your casks—the expense of transportation is enhanced—greater capital employed and less sales; of consequence, less profit.

"*Bad* crops are less injurious than *abundant* ones at least for the owners. They are, however, cruelly felt by the common labourers in vineyards. The numerous variations and risks which affect the product of vineyards make them a very inconvenient, and unprofitable property. In great crops you must wait the returns, when they are small you must pay large sums in advance. The owner of vineyards must therefore have other resources, (distinct capital) to enable him to wait for the reimbursement of his advances. The owner of a vineyard who has the misfortune of having no other estate is *sooner* or *later ruined.* He is obliged to sell at *low* prices or to *drink his own crop.* From the *latter* alternative results his brutality, his indolence, his discouragement, his gloomy and quarrelsome disposition, and the destruction of his health. He has too much wine in abundant and profitable years, and too little bread in years of scarcity. These are the two sad alternations of his life.

"Thus we see that countries covered with vineyards are generally less populous, and exhibit a picture of a population degenerate, feeble, and miserable. For the most part such countries have not the requisite number of labourers in years of plenty, and the want is supplied by a wretched set of itinerant day labourers. The disastrous effects of the culture of the vine extends in wine countries *to those who are not* employed directly in producing it, for the cheapness of wine induces them to take it to excess. It is of course a *poison* for all classes, especially for those who find in this indulgence a momentary relief from their other sufferings. It has therefore been observed that industry studiously shuns all these tempting and dangerous *wine countries.* You never see in them any respectable Manufacturing Establishments, none of that assuidity and intelligence necessary to their success. Mr Brissot in a note explains some of the causes of their ill success of the culture of vineyards.

"The proprietor who regulates his expenses by his income is every year led into mistakes in vine culture. One year he makes 20 per cent—the next year his grapes are destroyed by frost [mark this! even in the South of France] the third year he suffers by a bankruptcy, (of the merchant to whom his wine is consigned) or his wine will become acid. The fourth year he will have a moderate crop, not enough to make up the losses of the two preceding years. In ten years a proprietor will scarcely find more than *one* which is tolerably good. It is a proverb in France, that there is no worse property than a vineyard."

Such were the opinions of Brissot de Warville, brought up in a wine country, a political economist, addressing his own countrymen, who must know, whether what he said was true or not. I can only add, that being in Bordeaux in 1804, at the time of the vintage, which was very abundant, I heard that a proprietor of one of the best estates offered his whole crop, gratis, to any who would gather and press it, because the wine would not pay for the casks. For the *table,* we in the Northern States, may, and ought to cultivate the grape. Curious men who have the ambition to produce a *home bred* wine, much worse than cider, may raise it, but let ingenious and speculative men beware of laying out extensive vineyards in Massachusetts.

Roxbury, March 6, 1827.

RECLAIMED MARSHES.

The following letter on reclaimed marshes was addressed by Mr BENJAMIN POOR of New York to J. W. PROCTOR, Esq. Corresponding Secretary of the Essex Agricultural Society, and communicated for publication in the New England Farmer by Mr PROCTOR:

SIR—I recently examined the reclaimed meadows in this vicinity and as several of your Society are engaged in a similar undertaking (I allude in particular to our mutual friend Paul Kent, Esq.) I will give you an imperfect description of a tract near Newark owned by Anthony Dey, Esq. an eminent Lawyer of this city, whose taste for agriculture has enabled him, or rather induced him to make an experiment, the result of which is not only of the greatest importance to those that own marshes so situated that they can be enclosed by a dyke, but in a pecuniary point to the proprietor, as the crops surpass any thing of the kind on our best lands. That the cause of agriculture will be promoted, as well directed experiments are found useful, there remains no doubt; and that of reclaiming salt marsh and on the same ground raising large crops of corn grain, hay, &c. may truly be called a well directed experiment. The meadow of Mr Dey is situated on the bank of the Passaic, containing about 200 acres. The dyke enclosing it is 1¼ miles in length and was first built 15 to 20 years since, but so imperfectly was the work executed that every extra tide would in some places destroy the dyke, and the objects were of course defeated and the work abandoned. Mr Dey purchased them, and the saying that "*a thing well done is twice done*," he soon demonstrated; he built the dike several feet higher than any tide had ever been known to flow—guarded it next the river with a stone wall—filled in gravel with the sods—made it permanent—so wide at top that gravel was carted and spread on the top which made it hard as a causeway. He then had it ploughed, and applied lime at the rate of 100 bushels to the acre, which answered a double purpose of destroying the sod, and at the same time manuring and warming the ground—since which he has raised by applying common manure and cultivation some of the largest crops in this vicinity. All grasses succeed well; he recommends a mixture. This scarce year for hay he has cut two crops at the lowest estimate four tons per acre, and a finer crop of Indian corn, &c. I never saw growing. He recommends those who would build a dike that it should be perpendicular next the meadow enclosed, and incline to a point on the other side. It will then bear a great pressure of water and is not so liable to be inhabited by musquash or any thing of the kind.

There are about 4000 acres called the Swartwout meadows—some years since enclosed—but as the work was executed in the same imperfect manner, as that afterwards purchased by Mr Dey was, beside the magnitude of the undertaking, and the difficulties arising from managing a concern where there are so many owners, to the satisfaction of all, that the warmest friends become disgusted with it. Fortunately it has now fallen in the hands of a company who are following the example of Mr Dey, and will soon, I have no doubt, reap ample rewards for their enterprize.

Respect'ly your friend and humble serv't.

BENJAMIN POOR.

New York, Sept. 30, 1826.

P. S. When at Indian Hill Farm the past summer, I took account of the apple trees, and intended to have given you the statement, they are as follows, viz.

Natural Fruit in bearing	224
Engrafted " "	296
Nursery of young trees contain	
Apple trees	1456
Peach do.	69
Cherry do.	29

From the Medical Intelligencer.

BLACK CURRANT.

MR EDITOR,—Agreeably to your request, I have the pleasure to furnish you with the following history of the wine which I have prepared for some time past from the *officinal black currant*. About twenty years ago I cultivated a few plants only, for the purpose of making a *jelly* or *preserve* for family use; and some of it happening to be on the table when I was favoured with the company of that estimable man and eminent physician, the late Dr. *John Warren*, a conversation ensued on its medical qualities, which he highly extolled, and expressed a strong desire that the confectioners in Boston should be supplied with the *fruit*, observing that the Faculty would often prescribe the *Jelly* or *Rob* if it could be procured. In consequence of his suggestion I was induced to increase the plantation, and in a few years was enabled to supply the confectioners with more fruit than they wanted. For the demand being uncertain, and as the article would seldom retain its virtues more than one year, three or four bushels only could be annually disposed of. About this time I met with an HERBAL, written by the late celebrated Dr. *Heberden*, of London; in which, after describing the species or varieties of currants, he states that the medical properties of wine made from the *red* or *white currant*, are much superior to those of wine from the *grape*, as it may be administered in many cases of *fever*, where the latter would be too heating. No mention was made of wine from the *black currant*, but the doctor remarks, that "a *Jelly* or *Rob* from this fruit was considered almost a specific for sore throat, and highly efficacious when exhibited with barley water and other beverage, in fevers, particularly in the low stages of typhus." The idea then occurred, that I could not do better with my black currants than to manufacture them into wine, as I felt confident that it might be made to possess all the mild *stimulating* qualities of the other kinds of currant wine, combined with the more valuable *astringent* and *detergent* properties so conspicuous in the *jelly*. It would be as convenient to administer,—and, what was of great importance, not liable to deteriorate by age. Accordingly I commenced operations with no small portion of enthusiasm; and notwithstanding a complete failure in all my experiments for four years in succession, with considerable loss of time and money, I persevered till a wine was produced which equalled my most sanguine expectations, and which I ventured to exhibit to most of the principal physicians in Boston, several of whom immediately began to prescribe it, and have continued the practice, as have others also in the vicinity, for eight or nine years. Being desirous to test its capacity to withstand a *hot climate*, a parcel was shipped to Savannah, where it remained in a store on the *bluff* two summers, and was returned perfectly sound and much improved.

Some years since I was unable, one season, to inspect the process, and, though the person employed received very particular directions, the quality proved inferior, and the reputation of the wine may have suffered in consequence. But I have of late introduced important improvements in the preparation; and that which is now exhibited will, I trust, be found to be superior to any before produced. But to arrive at this result it has demanded minute personal attention in every stage of the process—from the cultivation of the plants till the wine is fit for the bottle; and its remaining previously for a period of four or five years in the *wood*, seems requisite to bring it to that state of perfection of which it is susceptible. It may be proper to add that, besides the water necessary, this wine contains not a particle of *foreign substance* except sugar, and two per cent of *brandy*, which is introduced at a stage of the process when it appears to return to its original vinous state, and is of course completely incorporated.

I remain, dear Sir, truly yours.

SAMUEL WYLLYS POMEROY.

Remarks by the Editor.—We are glad to see and to publish this account of the *Black Currant Wine*, because we have been acquainted with its character and effects for several years, and think so well of it that we wish every body else to know it as well, and to estimate it as highly as we do.—So far as we can trust our own experience and observation, we deem this wine more truly cordial and medical than any which we have seen used by invalids and convalescents. It has all the good properties of the best Port, without any of its heating or constipating effects. We could name several instances where in great debility and exhaustion after protracted and severe fever, and from other causes, nothing else could be thought of or taken with pleasure or advantage, in which this wine proved grateful to the palate, and most friendly to the stomach; in which indeed it was the principal means of conducting the patient to health and strength.

Its exhibition has been attended with remarkable success in the early stages of cholera and dysentery,—and again also in the later stages of these diseases, after the symptoms of inflammation or febrile excitement had ceased. It has been strikingly remedial in the low states of typhoid and bilious fever. The late Captain Gilchrist, who for several years followed the Batavia trade, and who had always suffered an attack of the severe cholera which proves so destructive of human life in that climate, used to say that after he had this wine with him and took two glasses of it every morning, he escaped the disease. On one voyage, his mate, who had not taken the wine, was seized with this complaint, when a bottle or two stopped its progress. We have not room to enumerate many other morbid affections in which this wine has proved useful. In *sore throat* it has, for many years, been considered almost a specific remedy.

A CEMENT THAT RESISTS MOISTURE.

Melt without water common glue, with half its weight of rosin, to which add some red ochre, useful for cementing bones to their frames.

A CEMENT THAT HARDENS UNDER WATER.

Mix clay and calces, (oxyds) of iron plentifully with oil, the mass will harden under water;—or mix terras, ochre, smithy slack, or manganese, with good common mortar. *Dr. T. Cooper.*

From Loudon's Encyclopedia of Agriculture.

MANAGING AND FEEDING ANIMALS.

Continued from page 262.

Water given to animals ought to be soft and pure,as being a better solvent than such as is *hard* and charged with earthy particles. It ought to be of a moderate temperature, under that of the open air in hot weather and exceeding it in winter. Deep wells afford this difference. In particular cases, as in those animals in a suckling state, or milked by man, warmed water has been found advantageous. Meals, or other light rich matters, are sometimes mixed with it; but it does not clearly appear, excepting in the last case that liquid food is so generally advantageous for fattening animals, as that which, being equally rich is solid. Some judgement is requisite as to the time most proper for giving water to animals. In general, it does not appear necessary to supply it immediately after eating, for animals in a natural state, or pasturing in a field, generally lie down after filling themselves, and after the process of digestion seems to have gone on some time they go in quest of water. Perhaps the immediate dilution of food, after being taken into the stomach with water, may at the same time weaken the digestive powers, by diluting the gastric juice. At all events the free use of water at any time, but especially during meals, is found to weaken digestion in the human species. As animals of every kind become reconciled to any habit not ultimately injurious to health, perhaps for housed animals a stated quantity of water, given an hour or an hour and an half after, what may be called their meals, may be the best mode.

Moderate exercise ought not to be dispensed with, where the flavor of animal produce is any object; it is known to produce circulation, perspiration and digestion, and by consequence to invigorate the appetite. Care must be taken, however, not to carry exercise to that point where it becomes a labour instead of a recreation. In some cases, as in feeding swine and poultry, fattening is hastened by promoting sleep and preventing motion, rather than encouraging it; but such animals cannot be considered healthy fed; in fact their fatness is most commonly the result of disease.

Tranquility is an obvious requisite, for where the passions of brutes are called into action, by whatever means, their influence on their bodies is often as great as in the human species. Hence the use of emasculation, complete or partial separation, shading from too much light, protection from insects, dogs, and other annoying animals, and from the too frequent intrusion of man.

Cleanliness is favorable to health, by promoting perspiration and circulation. Animals, in a wild state, attend to this part of their economy themselves; but in proportion as they are cultivated, or brought under the control of man, this becomes out of their power; and to ensure their subserviency to his wishes, man must supply by art this as well as other parts of culture. Combing and brushing stall fed cattle and cows is known to contribute materially to health; though washing sheep with a view to cleaning the wool, often has a contrary effect from the length of time the wool requires to dry. This often brings on colds, and aggravates the liver complaint, so incident to these animals.

Comfort. An animal may be well fed, lodged and cleaned without being comfortable in every respect; and in brutes as well as men, want of comfort operates on the digestive powers. If the surface of the stall on which an ox or a horse stands, deviates much from a level, he will be continually uneasy; and he will be uneasy during the night if the surface is rough, or if a proper bed of litter is not prepared every evening for him to repose on. The form of racks and mangers is often less commodious than it might be. A hay rack, which projects forward is bad; because the animal in drawing out the hay is teased with the hay seeds falling into its eyes and ears; and this form, it may be added is apt to cause the breath of the animal to ascend through its food which must after a time render it nauseous. For this reason hay should be as short a time as possible in lofts, but when practicable, be given directly from the rick. Poultry of different kinds are often crowded together without any regard to the comfort of the particular kinds, by attending to their peculiarities, such as the web feet of the duck tribe, and proper size of roosting sticks for the toed feet of the other tribes. Even the crowing of the cock must cause some degree of irritation: and consequently impede health and fattening by disturbing the repose of quiet fowls, such as the turkey or goose. Various other instances will occur to a reflecting mind; and surely it must be a duty as agreeable as it is conducive to our own interest to promote as much as possible the comfort and health of those animals whose lives are shortly to be sacrificed for ours.

Health. A good state of health will, in general be the result of the mode of feeding and treatment which we have described; but in proportion as our treatment either of ourselves or other animals is refined and artificial, in the same proportion are the functions of nature liable to derangement or interruption from atmospherical changes and various accidental causes. When this takes place recourse must be had to art for relief. This is an obvious, natural, and reasonable practice; though some contend that as every disease is only an effort of nature to relieve the being it ought to be left to itself. To treat animals when in health artificially, and the moment they become diseased to abandon them to nature, is a proposition so incongruous and absurd, that one would suppose it would be rejected by the common sense of mankind. There are, however, some solitary instances of medical men having adopted this opinion; but the melancholy result of their acting on it in the human species, as well as its utter rejection by all rational professors, and men in general, has reduced it to its intrinsic value. There may be much of quackery in medicine; and unquestionably, there is a great deal in the art as applied to the brute creation by common practitioners; but to reject the medical art altogether, becomes on the other hand a species of quackery just as despicable as the other, and not less dangerous; for it cannot be much better for a patient to be left to die through neglect,than to be killed by overmuch care.

Farriery, as applied to cattle and sheep, is a department of medicine in which perhaps greater ignorance prevails than in any other. The subject as applied to horses since the establishment of veterinary schools in this country [Great Britain] and in France has become better understood; but the pupils from these establishments are so thinly settled, that as Lawrence, veterinary surgeon and author of a *Treatise on Horses* observes, it were desireable that country surgeons should in their different localities give instructions to the local practitioners in the country; and that gentlemen of property might have such a sense of their own interest as to call in a surgeon in all cases of the least difficulty. All that we can here do is to repeat our advice of studying the art of prevention rather than of cure; to suggest that, in general, an analogy subsists between the constitution and diseases of the human and brute creation, rarely to bleed animals unless by regular advice; and confine as much as possible the operations of cow-doctors and smiths to giving warm drinks, gentle purges, glisters, which can seldom do any harm.

The following extract is from the able Address of George B. Emerson, Esq, delivered Feb. 7 1827, at the opening of the Boston Mechanics' Institution.

But there are those who think that the possession of knowledge and the exercise of the understanding are incompatible with a constant and diligent use of the physical powers; that vigor of mind and mechanical skill are inconsistent with each other.

Let us ask how and why this can be done.—Will an artist perform less skilfully an operation, of which he understands the reason and the principle, than one which is dark and unintelligible? Is there any magic by which knowledge palsies the hand of skill, unnerves the arm of strength? Let a mechanic understand the nature of the material he employs, enable him to predict the effect which heat and air and moisture will have upon it, show him how to counteract that effect; will he, in consequence of his knowledge, produce a less durable work? Give him such an insight into the secrets of nature, as to enable him often to omit and always to shorten a process, which before was long and expensive; show him how to give a new temper and a keener edge to his tools; will he, from this saving of time and labour, become remiss, and conceive a disgust to his art? Carry him on until you have formed his judgement and refined his taste; will his customers complain when he adds to the other qualities of his goods a graceful figure and fashion?

Let us interrogate history upon this point. Let us take instances, and learn from them the effect of knowledge on the charracter of an individual as an artist—I mean an artist in the best and widest sense of the term.

Rennie was born in obscure life, was the son of poor parents, and brought up as an apprentice to a mill-wright. He several years pursued that occupation in Scotland, with great success. Availing himself of an opportunity to attend a school of Mathematics and Natural Philosophy, he so perfected his natural genius, that, leaving his former business and his native country, he became the most distinguished civil engineer in England, and left, as a monument of his genius, a structure,—we refer to the Waterloo bridge over the Thames.—which has been pronounced the most perfect of its kind in Europe.

James Watt was a mathematical instrument maker at Glasgow. By the dexterous application of a few principles in chemistry, which he had learnt of Dr Black, he carried to perfection the steam-engine, a machine, which has added more to the mechanical power of man, and produced a wider direct change upon the arts, than any other invention of modern times.

I need not name to you another distinguished mechanic, your townsman, one who was born near the spot where we are now assembled, and in this town bound apprentice to a printer. For many years he wrought diligently in that calling; so diligently and with such skill, that there were few who could hold competition with him. He was wont to steal hours from sleep to give to study; but the fruits of that study enabled him, many years afterwards, to sustain the reputation of the genius and liberty of his country in more than one court in Europe.

These men all attained wealth and distinction for themselves, and bequeathed a noble example, an undying fame, to us and to posterity. What raised Watt and Rennie and Franklin from the humble condition in which they were born? What but the cultivation of their powers by the very kind of knowledge which it is the object of our institution to offer to all?

These, however, it may be objected, are remarkable instances—exceptions from general principles—men who would have raised themselves to distinction from any situation.

But what is the effect of knowledge on great masses of men, when it is to be estimated in millions? Do we find that the manufactures of those countries, in which the education of the people has made some progress, fall short in quantity or excellence, of those produced by the same number of hands exerted with less intelligence? Hear the answer of a man, whose national prejudices must have been all on the other side, but who preferred truth to the gratification of the pride of his countrymen. "We are compelled to confess," says Dupin, "that fourteen millions of English and Scotch have more industry and produce a greater number of articles to convey to distant countries, than thirty or forty millions among the people of the continent." And what is the reason? Are the people of the continent less quick to learn? have they less capacity than the islanders? Dupin ascribes the difference,—and it is not easy to get better authority on this point,—to the skill which comes from knowledge—to the union of philosophy with art.

Granting then the practical usefulness of knowledge to the mechanic, there are some who will be ready to say, that however desirous they may be of obtaining it, they have no time,—they have grown too old to begin their education, and they have not, and cannot obtain, the previous knowledge which they suppose some of the instruction offered to them requires.

In the first place with regard to time: there certainly is no one who cannot find one hour in a week to attend a lecture on an interesting subject which he may have in his thoughts all the rest of the week. If he do only this, he will find himself a great gainer at the end of the year. But this is not enough,—to derive the greatest advantage from his lecture he must also read. And for this purpose, no one, who has a thirst for information, will find it difficult to find half or an hour every day. In that short time a great deal may be done. Half an hour a day for a year amounts to six hours a day for more than a month. This is not a very short time to give to study; and this portion of time, frugally used, would enable a mechanic, with the aid of the lectures, to gain what he would always after consider an invaluable knowledge of Natural Philosophy, Chemistry, or almost any other branch of science. Let no one, therefore, who can spare half an hour a day, and who hopes to live a single year longer, complain that he has no time.

TRANSPLANTING.

In performing this operation, on all plants of wooden texture, the essential point is to set the roots in the ground in a situation similar to that in which they were placed, before they were taken out; not only the same depth, but, as Mr *Forsyth* says, with the same side to the south which was the south side before: But as they cannot be got out of the ground, nor set again into it, with their full length of roots, these must be cut off to a length proportionate to their size. Where they are very small, let them be cut at the length of six or eight inches, and where they are pretty large, double that length, or more: Let them be carefully taken up, without breaking the roots, cutting off those that get broken, and cutting them all off at their proper length; and let the hole, into which they are to be set, be sufficiently large to receive the roots without cramping them: Then shake in the earth gently about them, so as that each one shall retain its proper position. As it is difficult to give the fibrous roots their proper place, it is generally best to cut most of these off. In fruit-trees, all the downright roots should be cut off.

If the roots have been some time out of ground, it is advisable to soak them in water for eight or ten hours before they are set in. In a cold or stiff soil, they should be set shallower than in a warm mellow one. After they are properly bedded in the ground, a stake should be driven in near to each one, leaning towards them, and to these they should each be tied, to keep them steady; and some mulch should be laid round the roots of each.

In transplanting the smaller kinds of plants, a wet time is to be chosen, and the evening is better than any other time. As much of the earth should be left round the roots, as possible, in taking them out of the ground; and if they are raised with a little instrument called a Gardener's trowel, by which a bunch of earth can be raised with them, they will be the better for it. The holes where they are set should be well watered, and the water should previously be well warmed by the sun.

For the times of transplanting different plants, and the distances they are to be set apart, *see* the different articles which are the subjects of this operation. [Farmer's Assistant.]

From the Indiana Whig.

CURE FOR THE BITE OF A SNAKE.

As the public in the western country are much interested in knowing whatever may be a good remedy for the poison injected into the human flesh by the bite of a snake, I think it my duty to state a fact within my own knowledge. About the year 1815 or 1816, one of my children was bitten by a copperhead, on the inside of both ankles, nearly at the same instant. I instantly produced pulverised charcoal and mixed it with as much hogslard as made it adhere. I then made a plaster of it, and applied it to the wounds, renewing the plaster every twenty or thirty minutes, for ten or twelve hours, at the same time giving the child fresh milk to drink. This remedy had the desired effect, and very little pain was endured after the first application. Not more than five minutes elapsed from the time the child was bitten until the cure was applied, and in that short time, so violent was the advance of the poison, being near a blood vessel, that its tongue was much swollen, and green matter was vomited by the child; but the effect of the antidote was nearly as instantaneous as the poison. Several of my neighbours in the vicinity of Newport, near Blairsville, in this county, can attest the above facts.

JAMES M'CORMICK.

NEW ENGLAND FARMER.

BOSTON, FRIDAY, MARCH 16, 1827.

INCISIONS IN FRUIT TREES.

Loudon states, that incisions are sometimes necessary to the health of the tree, in the same manner perhaps as bleeding is necessary for the health of the animal. The trunk of the plum and cherry tree seldom expand freely till a longitudinal incision has been made in the bark; and hence this operation is often practised by gardeners. If the incision affects the epidermis [out side bark] only, it heals up without leaving a scar; if it penetrates into the wood, the wound in the wood itself never heals up completely, but new wood and bark are formed above it as before.

MINT

Should be cut for drying, (says Phillips) just when it is in flower, and on a fine day; for if cut in damp weather, the leaves will turn black. It should be tied in small bunches, and dried in a shady place out of the wind, but to retain its natural virtues more effectually, it has been found better to place the mint in a screen, and to dry it quickly before a fire, so that it may be powdered and immediately put into glass bottles and kept well stopped. Parsley, thyme, sage, and other herbs, retain their full fragrance when thus prepared, and are by this mode secured from dust, and always ready to the hand of the cook.

A conserve made of mint is grateful, and the distilled waters, both simple and spiritous, are much esteemed. The juice of spearmint drank in vinegar often stops the hiccup. Lewis observes, what has before been observed by Pliny, that mint prevents the coagulation of milk, and hence is recommended in milk diets. When dry, and digested in rectified spirits of wine, it gives out a tincture which appears by day light of a fine dark green, but by candle light of a bright red colour; a small quantity is green by day light or candle light; a large quantity seems impervious to daylight, but when held between the eye and the candle, or between the eye and the sun it appears red. If put into a flat bottle it appears green sidewise; but when viewed edgewise red.

HORSE RADISH.

Phillips, in his History of Vegetables, has the following: Sydenham, who has been called the father of physic among the moderns, recommends horse radish in dropsies, particularly those which follow intermittent fevers. It is also extolled in cases of the stone. Thomas Barthelin affirms that the juice of horse-radish dissolved a calculus, or stony concretion, that was taken out of a human body.

Both water and rectified spirits extract the virtues of this root by infusion and imbibe the whole taste and pungency of the plant.

Boerhave, who was so justly celebrated through Europe as professor of physic and botany, says it

is one of those plants whose virtues are the least equivocal; its aperient, [opening] antiscorbutic, [good against scurvy] and resolvent [dissipating tumors] qualities purify the blood, agree with colds, and above all, cure dry hard coughs, and the extinction of the voice.

Dr Cullen says, "The root externally applied readily inflames the skin, [and so do the green leaves, after having been held before the fire till a little warmed and withered] and proves a rubefacient [makes the part to which it is applied appear red and almost blistered] that may be employed to advantage in palsy and rheumatism, and if its application be long continued, it produces blisters."

The German authors give many examples of its being an excellent remedy, as well internally as for the exterior, in cases of the dropsy and rheumatism.

One drachm of the root, fresh scraped down, is enough for four ounces of water, to be infused in a close vessel for two hours, and made into syrup, with double its weight of sugar; a teaspoonful of which swallowed leisurely, or at least repeated two or three times, has often been found very suddenly effectual in relieving hoarseness.

This volatile root, when received into the stomach, both creates appetite and assists digestion, and is therefore properly employed as a condiment with animal food.

M. Haller, a Swiss physician, informs us, that in Sweden they cultivate the Chinese horse radish from which they draw abundance of oil. Horse radish scraped and infused in cold milk, makes one of the best and safest cosmetics.

Horse radish possesses the same peculiar property of propagating itself as the ginger; for a small piece of the root, if buried in the earth, will form a new root and a perfect plant, which produces seed. In vain do we look into the pores of this root to discover by what wonderful means nature has endowed it with this gift; and we may justly exclaim with David, "Such knowledge is too wonderful for me; it is high, I cannot attain unto it."

The Domestic Encyclopedia says, "If horse radish be intended for use it ought to be dug out of the ground *fresh*, only from October to March; or to be gathered in the spring, then dried, reduced to powder, and preserved in bottles closely stopped for occasional use; when it should be previously moistened with spring water. When steeped and digested in vinegar, during a fortnight, this is said effectually to remove freckles in the face."

To choose butter at Market—Put a knife into the butter if salt, and smell it when drawn out; if there is any thing rancid or unpleasant, it is bad. Being made at different times, the layers in casks will vary greatly; and you will not easily come at the goodness but by unhooping the cask, and trying it between the staves. Fresh butter ought to smell like a nosegay, and be of an equal colour all through; if sour in smell, it has not been sufficiently washed; if veiny and open, it is probably mixed with staler or an inferior sort.

Domestic Encyclopedia.

JAPANESE CEMENTS, OR RICE GLUE.

This elegant cement according to the Domestic Encyclopedia, is made by mixing rice flour intimately with cold water, and then gently boiling it. Papers pasted together by means of this cement, will sooner separate in their own substance then at the joining, which makes it extremely useful in the preparation of curious paper articles, which requires layers of paper to be cemented together. It is white, dries transparent, and is much preferable to flour paste. With this composition, made with a comparatively small quantity of water. models, busts, statues, &c. may be formed. When dry, the articles are susceptible of a high polish, and are very durable The Japanese make quadrille-fish of this substance, which so nearly resemble those made of mother of pearl, that purchasers are imposed upon.

ON FEEDING ANIMALS FOR EXTRAORDINARY PURPOSES.

The extraordinary purposes of feeding may comprehend, promoting the growth, maturity, or obesity of particular parts of the body; promoting the produce of milk or eggs; or, for fitting an animal for hard labor or long journeys, fasting, and other privations.

Feeding for extraordinary purposes, such as promoting the growth of the liver in geese; the heart in turkeys; producing excessively fat poultry, &c. seems to us utterly unjustifiable on principles of humanity,and unworthy of enlightened men. The practice of pulling out the animal's eyes, nailing them to the spot, and cramming or forcing the food down their throats, is surely as repugnant to good taste, and feeling, as the food so produced must be tasteles and unwholesome. Putting out the eyes of certain singing birds to improve their voices; and some practises in the rearing of game cocks, and, fancy pigeons (at least the two first) seem equally reprehensible.

The fattening of fowls for the London maket is a considerable branch of rural economy in some convenient stations. "They are put up in a dark place, and *crammed* with a paste made of barley meal, mutton suet, and some treacle or coarse sugar, mixed with milk, and are found to be completely ripe in a fortnight. If kept longer, the fever that is induced by this continued state of repletion renders them red and unsaleable, and frequently kills them. *(Agricultural Report of Berkshire, by William Mavor L. L. D. 8 vo. 1813.)*— But fowls brought to this state of artificial obesity are never so well flavoured in the flesh, and probably not so salubrious,as those of the same species fattened in a more natural way. The great secret of having fine pullets is cleanliness and high keeping with good grain.

The process followed in different parts of France to enlarge the liver, is described at length by Sonnini, *(Noveau Dictonaire d'Histoire Naturelle, art. Oie.)* "The object is to cause the whole vital forces to be determined towards this part of the animal by giving it a kind of hepatic cachexy. In Alsace the individual buys a lean goose, which he shuts up in a small box, so tight that it cannot turn in it. The bottom is furnished with a wide grating of rods, for the passage of the dung. In the fore part there is a hole for the head, and below it a small trough is kept always full of water, in which some pieces of wood charcoal are left to steep. A bushel of maize[Indian corn]is sufficient to feed it during a month,at the end of which time the goose is sufficiently fattened. A thirtieth part is soaked in water each night, and crammed down its throat next day, morning and evening. The rest of the time it drinks and guzzles in the water. Towards the 22d day they mix with the maize some poppy oil, and at the end of the month, it is known by a lump of fat under each wing, or rather by the difficulty of breathing that it is time to kill it, otherwise it will die of fat. The liver is then found weighing one or two pounds, and besides, the animal is excellent for the table, and furnishes during its roasting, from three to five pounds of fat, which is used for the cooking of vegetables. Of six geese there are commonly only four, (and these are the youngest) that answer the expectation of the fatteners. They are kept in a cellar,or place with little light."

The Roman Epicures, who prized the livers of geese, had already observed, that darkness was favourable to this kind of education, no doubt, because it prevents all distraction and directs the whole power towards the digestive organs. The want of motion and the difficulty of respiration may be taken into consideration; the first by diminishing the waste of the system and both by retarding the circulation in the vena portarum, of which the blood ought to become hydrogenated, in proportion as the carbon unites itself to the oxygen which that liquid absorbs. This favours the fermentation of the oily juice, which after having filled the cellular system of the body enters into the biliary system and substance of the liver, and gives it that fatness and size which is so delightful to the palates of true gourmands. The liver thus only becomes enlarged consecutively, and the difficulty of respiration does not appear till the end, when its size prevents the action of the diaphragm.

Early Lamb. As an instance of both breeding and feeding for extraordinary purposes, we may mention the practices of those farmers who furnish the tables of the wealthy with lamb, at almost any season of the year, by selecting certain breeds of sheep, such as the Dorsetshire, which lamb very early, or by treating them in such a way as to cause the female to come in heat at an unnatural time. In this way lamb is produced as an article of luxury, as early as November and December; and on the contrary by keeping the ewe on a cold and poor hilly pasture, the lambing season is retarded, and the lamb furnished in September and October.

Feeding to promote the produce of milk or eggs. That which in plants or animals is produced for particular purposes in nature, may, by certain modes of treatment,be rendered for a time, a habit in the plant or animal, without reference to its natural end. Thus in many cases annual plants may be rendered perennial by continually pinching off their flowers as they appear; and animals which give milk or lay eggs, may be made to produce both for a much longer time than is natural to them, by creating a demand in their constitutions for these articles by frequent and regular milkings, and by taking away every egg as soon as produced; and then furnishing the constitution with the means of supplying this demand by appropriate food,—by rich liquid food, in the case of milking animals,—and dry, stimulating and nourishing food in case of poultry.

Feeding to fit animals for hard labour or long journeys. It seems agreed on that dry rich food is the best for this purpose; and that very much depends on rubbing, cleaning and warmth, in the intervals between labour and rest,in order to maintain something of the increased circulation; and, in short, to lessen the influence of the transition from the one to the other. The quantity of water

given should never be considerable, at least in cold countries and seasons. *Loudon.*

ISINGLASS CEMENT.

Dissolve about half an ounce of isinglass, beaten into shreds, in a pint of proof spirit (brandy or whisky) in a warm place, loosely corked; not in a *hot* place. In two or three days pour off,(or strain) the clear liquor; dissolve in common spirit of wine, of gum ammoniac, or of gum galbanum, about the size of a small nutmeg. Add this solution to the solution of isinglass; it will make a milky liquor, which will congeal in the cold into a stiff jelly,and must be used warm. When applied to broken china or glass, the pieces should be previously warm, then lay on the cement with a pencil, press the pieces together, binding them with a string.

Dr T. Cooper.

Cement for preserving wood and brick from decay, and for stopping leaks and fissures.

The cement is composed of the following materials; viz. tar pulverised coal, (Charcoal is reckoned the best) and fine well slacked lime; the coal and lime to be well mixed together, about four fifths coal, one fifth lime; tar to be heated, and while hot thickened with the mixture of coal and lime united, it becomes so hard that it may be easily spread on the surface of a board, and not run off when hot. Turpentine or pitch will answer nearly as well as tar, and plaster of paris will answer instead of lime; to be used in the same manner. The cement must be applied when warm, and is found to be used easiest with a trowel.

BORING FOR WATER.

We have just seen a letter from Mr Disbrow, who is engaged in boring for water, from a person in his employment at Albany. The shaft is sunk on the meadows near Greenbush ferry. The letter says "we have got on to the depth of four hundred and eighty feet. The rock has become dreadfully hard, so that one foot a day is as much as we can get. We have struck a fresh supply of water, which is mineral of the same quality of Saratoga Springs. There have been a number of gentlemen here to view it who pronounced it much better than the Saratoga water, and possesses the same qualities. Mr Disbrow informs us that this is in the same shaft from which the inflammable gas arose a short time since. The boring has been continued until the mineral spring was reached."

[N. Y. Times.]

Brighton Market, *March* 12. Whole number of Beeves at market, 450, including 28 on hand last week. One fine Ox brought $6 the hundred; average price, $4 25 to $5 25—58 remained unsold. The market for Sheep was dull; 586 were offered for sale, of which two good lots brought $4 and 4 50 each—125 unsold. Working Oxen, 7 pairs, and 6 Cows and Calves; but few or no sales, prices graduated by the wants and fancy of purchasers. Pigs, none at market. [Pat.]

A fair is to be held at Baltimore, on Easter Monday, for the benefit of the Greeks, at which the ladies are invited to assist.

The population of Upper Canada, according to the census lately taken, is *one hundred and sixty four thousand* which does not equal the population of the *city* of New York, by several thousand. It has, however, rapidly populated of late years.

The last number of the London Quarterly Review, just republished by Wells and Lilly, contains the following articles:

Babbage on Life Assurance Societies.
Government of India.
Servian Minstrelsy.
Hurwitz's Hebrew Tales.
Head and Miers on Buenos Ayres and Chili.
Autobiography.
Carrington's Dartmoor.
Dr. Sayers's Works.
The Greek Committee.
Electro-Magnetism.
The Corn-Laws.
Taxation and Expenditures.

For sale by T. P. Meriam, Concord, Mass. 100 lbs. Onion seed, various kinds, which is genuine good.

White Mulberry Trees and Seeds.

The Proprietors of the New England Farmer and Agricultural Establishment have made arrangements for supplying White Mulberry Trees of a suitable size for transplanting, and likewise seeds of the same. Persons who may be disposed to cultivate these trees with a view to the rearing of silk worms, can be supplied with seeds or trees, by leaving their orders at the Farmer office, No. 52 North Market street, Boston.

Further supply of Seeds.

Just received at the Farmer office and Agricultural Establishment, No 52 North Market street, Boston,

A few bushels Carolina seedling potato slips. Directions for the cultivation of Sweet Carolina Potatoes in the Northern States may be found in the New England Farmer for March 3, 1826, vol iv. page 252.

Red, white and yellow Silver Skined Onion, Potato ditto.

A few bushels of the Early Manly Potatoes, the earliest and best sort known in England, from whence the original of the seed was imported, at a very high price, by a practical farmer in New York of the first respectability. They are completely naturalized to our climate, and cannot fail to give satisfaction. The price is $3 per bushel.

A great variety of Beans and Peas, by the bushel or smaller quantity.

Carolina Water Melon—Pine Apple, Green Citron, and Nutmeg Melon, Canteloupe Melon.

Mangel Wurtzel, large White Norfolk Turnip, Ruta Baga &c.

24 bushels early seedling Peas, various kinds
6 " Canary seed,
1 " Rape seed,
1 " Hemp seed,
Early Yellow six weeks Beans
Dun coloured ditto
Warrington Dwarf ditto
Refugee or Thousand fold ditto
White Cluster Dwarf ditto
White Kidney ditto.

For sale, wholesale and retail. March 16.

Copartnership Formed.

JOHN SWETT hereby gives notice that he has taken into copartnership Mr WILLIAM ATWILL.—Business, in future, will be conducted under the firm of SWETT & ATWILL. JOHN SWETT.
WM. ATWILL.

SWETT & ATWILL

have taken store No. 30 Broad Street, where they intend to confine themselves to the transaction of COMMISSION BUSINESS, for the disposal of

AMERICAN GOODS,

AND OTHER MERCHANDISE.

Boston, March 16, 1827. 2t.

Memoirs of the P. A. S.

JUST received and for sale by Hilliard, Gray & Co. No 134 Washington street, a new supply of the Memoirs of the Pennsylvania Agricultural Society, with selections from the most approved authors, adapted to the use of the practical farmers of the United States.

Real Estate at Auction.

Will be sold by Public Auction, on MONDAY the 26th inst. all the Real Estate lately belonging to Benjamin Teel, deceased; situated in Charlestown, viz. a valuable farm lying near the road leading from Winter Hill to West Cambridge, containing 54 acres of first rate land, on which is a good dwelling house—a large barn—corn barn—and other out buildings—2 good wells—a valuable young orchard now in bearing state; and many young fruit trees lately set; a bed of asparagus of choice growth. Said lands are conveniently fenced into small lots by good stone walls, and are bounded on the Middlesex canal and the Medford river; and has valuable fishing privileges for shad, alewives, eels &c. The house is pleasantly situated; has a fair view of the village of West Cambridge and country surrounding. It is well calculated for a milk and vegetable farm, and particularly for the growth of hay, and is within 5 miles of the city. Also a pleasant situation on said road, containing six acres, on which are a commodious dwelling house, a good barn, wheelwright's shop, and other buildings; a nursery of apple trees containing several thousands most of which are inoculated and many are now fit to set; also an asparagus bed of about half an acre and many other improvements; 2 acres of salt marsh lying on the northerly side of Medford river near its intersection with the Middlesex canal; about 6 acres of woodland land in the north part of Medford; also the manure on the premises.—Reference to Ammi C. Teel Cambridge or Samuel P. Teel on the premises.—Sale on the premises at 11 o'clock A. M. JOSHUA AVERY, *Auct.*

March 12, 1827

Ornamental and Fruit Trees, Shrubs, Plants, &c.

D. & C. LANDRETH.

Nursery, Seedsmen, and Florists,

PHILADELPHIA,

HAVE constantly on hand for sale, a very extensive collection of Fruit Trees, Hardy Ornamental Trees and Shrubs, Green House Plants, Bulbous Roots, Garden Seeds, &c. &c. not exceeded by any similar establishment in the United States.

In their selection of FRUITS for cultivation, every care and attention has been paid, and from an intimacy with the subject of many years, they believe it done judiciously.

The ORNAMENTAL PLANTS, both tender and hardy, which they are now cultivating, are some of the most esteemed and admired of both native and exotic origin.

The GARDEN SEEDS, of which a large and general assortment is cultivated, are exclusively of their own rearing, for which purpose a number of acres attached to the establishment are appropriated, and from the moment they are planted, through all the various stages of their growth and ripening are under their immediate care and superintendence, consequently they are enabled to assure purchasers not only of their age, but quality.

Orders received by Messrs. PARKER & CODMAN, No. 9 Congress-square, near the Exchange Coffee House, Boston, of whom priced Catalogues of the whole may be had gratis. tf. Dec. 15.

The subscribers give notice that they have been appointed sole agents for this vicinity, for the Linnœan Botanic Garden and Nursery, at Flushing, Long Island. This Nursery is well known, and contains the most extensive collection of Fruits, Ornamental Trees, and Plants in America. The Fruits have been selected by actual investigation of their merits, and nearly all of which are engrafted from bearing trees.

In the selection, which has been the particular pursuit of Mr PRINCE and his father for more than half a century, he has spared neither pains nor expense, and such as did not possess particular merit have been rejected and their accuracy has been tested by the best authors of the age.

Catalogues may be obtained gratis of the subscribers, and orders left at the New England Farmer office and Agricultural Establishment, No. 52 North Market street, (if from a distance, post paid) will meet prompt attention. JOS. R. NEWELL,
JOHN B. RUSSELL.

MISCELLANIES.

MARCH.

BY WM. CULLEN BRYANT.

THE stormy March is come at last,
With wind and cloud and changing skies,
I hear the rushing of the blast
That through the snowy valley flies.

Ah, passing few are they who speak,
Wild stormy month! in praise of thee;
Yet, though thy winds are loud and bleak,
Thou art a welcome month to me.

For thou, to northern lands again,
The glad and glorious sun dost bring,
And thou has joined the gentle train
And wear'st the gentle name of Spring.

And in thy reign of blast and storm,
Smiles many a long, bright, sunny day,
When the changed winds are soft and warm,
And heaven puts on the blue of May.

Then sing aloud the gushing rills
And the full springs, from frost set free,
That, brightly leaping down the hills,
Are just set out to meet the sea.

The year's departing beauty hides
Of wintry storms the sullen threat;
But, in thy sternest frown, abides
A look of kindly promise yet.

Thou bring'st the hope of those calm skies
And that soft time of sunny showers,
When the wide bloom, on earth that lies,
Seems of a brighter world than ours.

For the New England Farmer.

CIVILITY.

Opportunities for conferring large benefits, like bank bills for $1000, rarely come into use; but little attentions, friendly participations, manifestations of sympathy to sufferers, benevolence in trifles, are wanted daily, and, like small change, are necessary to carry on the business of life, and promote the happiness of society.

CAUSES OF OFFENCE

We can better endure opposition than neglect; and there is nothing so provoking as contempt.—Tread on a worm and it will turn; and tell the meanest mortal that ever bore the resemblance of humanity that you despise him, and he will never forgive the insult.

FALSE PRETENSIONS TO KNOWLEDGE.

The man, who pretends to know what he does not know, is as truly a liar as he who says what he knows is not true.

FALSE SHAME AN OBSTACLE TO KNOWLEDGE.

Many people refuse to make use of the means of information lest they should betray their ignorance.

HOW TO MAKE FRIENDS.

If you wish to make friends and preserve their friendship, you had better say civil things than smart things.

Discretion.—There are many shining qualities in the mind of man, but there is none so useful as discretion, it is this indeed which gives a value to all the rest, which sets them at work in their proper times and places, and turns them to the advantage of the person who is possessed of them.—Without it, learning is pedantry and wit impertinence, virtue itself looks like weakness; the best parts only qualify a man to be more sprightly in errors and active to his own prejudice.

Dirty Bar-rooms.—If there is a place on earth, which may boast a pre-eminence in *dirt*, that place is the bar room of a New-England tavern. Stables are cleaned daily and pig-styes, at least once a week, but the bar room (heaven help our eyes and noses!) is not washed once in six months. Nor is this true merely of some obscure, vulgar houses—vile, two-penny-taverns—no! the same *stratum of dirt* runs through many of the first bar-rooms, in the proudest villages, and on the most publick roads in New-England. Ask mine host the reason for all this; he will fold up his arms, shrug up his shoulders, and tell you, with a most lackadaisical countenance—"It won't do no good at all to wash the floor—it will get just so again." This reminds us of a little bit of a conjugal confab, in which the husband demanded of his better half—"Why dont you comb your hair, you blowzy jade, you?"—"Why she replied, "if I should, it would'nt *stay combed* no how at all!"

Dead Authors.—The society of dead authors has this advantage over the living, they never flatter us to our faces, nor slander us behind our backs, nor intrude upon our privacy, nor quit their shelves until we take them down. Besides it is always easy to shut a book, but not quite so easy to get rid of a lettered coxcomb. [Lacon.]

The Secretary of the Treasury has made arrangements to collect in Europe, as well as in all parts of our Union, information concerning the growth and culture of the silk worm, and expects to be able to make a full report to Congress on the subject, at an early period of the next session.

The total number of revolutionary pensioners now on the rolls of Government is 15,535. New-York has the greatest number in any one State, there being 3,921.

'A tailor is the ninth part of a man,' said a would-be-wit in the presence of a knight of the shears. 'But,' replied the tailor, 'a fool is no part at all.'

Liberality consists not so much in giving a great deal as in giving seasonably. [De la Bruyere.]

U. S. Mint—During the last year, 18,069 half and 7,602 quarter eagles, amounting to $92,245, and 4,004,180 half dollars, were made at the mint. The gold, silver and copper coinage made from the commencement of the institution to the 31st. Dec. 1825, was $25,390,966, making, with the above and $17, 161 in cents, a grand total of $27,502,462.

Luck.—A singular instance of good fortune is mentioned in the last Louisport, (Md.) Star. A poor labouring man having saved a lad from drowning, the father, in his gratitude, made him a present of a lottery ticket, which two days afterwards drew a prize of *ten thousand dollars.*

'How long have you been in this *nutshell* of a room? said T. Hooke, to a young ensign, last week. 'Not long enough to become a *kernel*,' (colonel.) was the reply.

When I see a boy at the counter, drinking a glass of Rum, because the vessel will not hold it, I could weep for him:—there is much danger of his becoming a Drunkard. Let him spill it on the ground, and take a glass of pure water.

JAMES BLOODGOOD & Co's

Nursery at Flushing, on Long Island, near New York.

IN behalf of the proprietors of the above nursery, the subscriber solicits the orders of horticulturists who may be desirous of stocking their gardens and fields with fruit trees of the finest sorts and most healthy and vigorous stocks the present autumn.

BLOODGOOD & Co. *attend personally to the inoculating and engrafting of all their fruit trees*, and purchasers may rely with confidence that the trees they order will prove genuine.

The subscriber, agent of the above nursery, will receive orders for any quantity of

FRUIT AND FOREST TREES,
FLOWERING SHRUBS,
AND
PLANTS.

And the trees will be delivered in this city at the risk and expense of the Purchaser; the bills may be paid to him.

The reputation of this nursery is so extensively known and has been so well sustained that I take leave to refer those in want of trees to any of the Horticulturists in this city and its vicinity, and if ocular demonstration is desired, I invite those who wish to be thus satisfied to examine the trees in my garden at Dorchester procured from this nursery for three or four years past, some of which are now in bearing, all in a healthy and vigorous state.

Catalogues will be delivered gratis on application to

ZEB. COOK Jr.

Rogers' Building—Congress Street.

Notice to Gentlemen Farmers.

FOR SALE, the very valuable farm of the late James Gilchrist, Esq. situated in Charlestown, N. H. on the lower meadows, so called, of the Connecticut river, and formerly belonged to Col. Asabel Hunt.

This Farm consists of 385 acres of Land, of which 70 are meadow, of the first quality, and in a state of high cultivation; the remaining 315 are upland, and consist chiefly of pasture and woodland; the whole making one entire piece. The House is large and commodious, well furnished with all needful and convenient out buildings, and in excellent repair.

It is beautifully situated, between the great river road and the bank of the Connecticut, on a swell of land rising out of the meadow.

The barns are large and numerous, conveniently placed, and have been thoroughly repaired within three years. One *large* barn has been *built* within that time.

The Farm is well watered, and in addition to insular springs, has running through it a never failing stream, on which is situated a good saw mill.

Besides the Mansion House, there is also on the premises, a small farm house, with a barn attached to it.

This is a very eligible situation for a gentleman farmer, with advantage of natural beauty fertility, and site, excelled by few places in New England.

Persons wishing to purchase such a place, are invited to look at this.—Terms and further particulars may be known on application to Mrs SUSAN GILCHRIST, on the premises, or to S. G. WILLIAMS & CO. Boston.

TO FARMERS—To let, a farm containing 35 acres of land, a large and comfortable house, barn, &c. The land is of good quality, and of easy cultivation. There are on the place a variety of choice young fruit trees, which are just beginning to bear; also 10 acres of peat meadow, on which could be cut enough fuel for the family, and is an excellent manure. Said farm is situated in Cambridge, about 4 miles from Boston market. The terms will be on a lease from six to ten years, the first year's rent to be expended for manure, and a part afterwards to be laid out in the same manner every year.—The above offers a desirable opportunity to an intelligent, thorough and enterprising farmer. No one but who can bring recommendations as being such need apply. THOMAS BREWER, 416 Washington str.

Published every Friday at Three Dollars per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing are entitled to a deduction of Fifty Cents.